

# UTILITY CAKE

500g Utility Cake Mix  
170ml Water  
3 Eggs  
25ml oil - optional



Place ingredients into mixer bowl. Mix for 1 minute on low speed, scrape down. Mix on high speed for 5 minutes then 2 minutes on medium speed. Place into a lined 8-9 inch round or square tin and bake at 170C for 50 – 60 mins or until cooked when tested with a skewer. Alternatively place into cupcake papers and bake for approx. 20 mins. You can make a chocolate cake by adding 2-3 tablespoons of sifted Dutch cocoa in with the dry mix.

This is a light fluffy cake if baked as above and can be filled and topped with many of our fillings – try lemon cream filling, mock cream, raspum jam etc.

**This is a very versatile cake which can be varied in so many ways – try some of these ideas or experiment!**

**Marble Cake** - Divide the mix into 3 equal portions, colour 1/3 pink and flavor with strawberry essence. Add 2 Tbsp Dutch cocoa to another 1/3 and add 50mls water. Dollop alternating flavours in random patterns into cake tin and bake as above.

**White Choc & Lime** – Replace water with buttermilk, add the zest of two limes and ¼ cup lime juice. Melt 60g white chocolate with 20ml oil. Cool, then stir through the mix, bake as above.

**Apple & Cinnamon Cake.** Once batter is placed into tin, top with a mixture of apples, caster sugar & cinnamon.

**Light Fruit Cake** – Soak 800g mixed fruit in Brandy /Rum or alcohol of choice overnight. Cream 60g butter and blend cake mix in well. Add 3 eggs and 2tsp Mixed spice or Moroccan Spice and mix until well combined. Add the fruit mixture and mix on slow speed until thoroughly distributed. Place into lined cake pan and bake 160 – 170C for 1- 1 ½ hours or until a skewer comes out clean when tested. Start testing after 1 hour.

*Ingredients: Wheat Flour, Sugar, Vegetable fat (vegetable oil, emulsifiers (471,477), antioxidant (307)), Whipping agent (emulsifiers (472b, 477), glucose, milk solids), Raising agents (450, 500,541), Milk solids, Wheat starch, Vegetable Gums (412, 466), Salt, Preservative (202), Flavours (contain milk and soy), Mineral salts (327, 452), Acidity regulator (330), Natural Colours (100, 160a).*